



Spicy Beef & Pumpkin Curry

Made with Life's Good Massaman Paste

- 2 tbsp oil
- 500 g beef strips
- 200 g pumpkin sliced thinly
- 150 g green beans cut into 2 inch pieces
- 1 cup coconut milk
- 1/4 cup crushed cashew nuts
- 2 - 3 tbsp Life's Good Massaman Paste
- 1/2 red onion finely sliced
- 3 double kaffir lime leaves shredded finely
- 1 tsp fish sauce

Heat oil in wok till smoking hot. Fry off beef in small batches then set aside. Fry Life's Good Massaman Paste for 1 - 2 minutes until fragrant. Add onion and pumpkin and stir until coated. Return beef to wok and add coconut milk, beans, and fish sauce. Simmer for another 10 to 12 minutes then add cashews and lime leaves. Stir and serve immediately with Jasmine Rice.

Serves 4.

Enjoy!

